



# LINEMICRO

MANUAL



**CHALLENGE YOURSELF EVERY DAY. THE FIRST INGREDIENT FOR SUCCESS.**

## Excellence is served.

There is no room for error in professional food service. Unox knows it and provides ovens and services that are designed to meet the most ambitious quality and business challenges.

It is an excellence you recognize at a glance. Made up of the same ingredients that your clients insist on: uncompromised quality, innovative and bold choices, proved and measurable efficiency and reliability.

Investing in innovation means seeing every day challenges in a whole new light: from giving value to every single gesture to the simplification of the entire production process. For you, this means maximum performance, freedom, ease of use and savings. For Unox, inventive simplification.



**Quality, performance, tradition.**  
Unox technologies for LINEMICRO™.



## **AIR.Plus**

Uniform baking.  
Without compromise.

UNOX's AIR.Plus technology guarantees the perfect distribution of air and heat inside the baking chamber, giving perfect uniform baking results in all areas of each pan and in all pans.

At the end of the baking process, thanks to AIR.Plus technology, the baked products have a uniform external colour and their consistency remains intact for several hours.

## **DRY.Plus**

Taste and texture.  
Maximised.

The presence of excess humidity in the final stages of the baking process can compromise the achievement of the desired result.

DRY.Plus technology removes humidity from the baking chamber, both that released by the food. With DRY.Plus the texture of baked products is therefore maximized, with a dry and well-formed internal structure and a crisp and golden external surface.

## **Baking Essentials**

Innovative and functional.  
Essential for your daily  
production.

The innovative Baking Essentials pan and grid collection allows all types of baking to be carried out, which otherwise would only be possible with the use of additional professional equipment such as traditional pizza ovens or static pastry ovens.

There is a Baking Essentials solution for every type of product: from croissants to pizzas, from biscuits to salt cake.

## **Protek.SAFE™**

Safety for your team.  
Efficiency for your  
business.

Protek.SAFE™ eliminates unnecessary energy loss which in turn reduces energy consumption and contributes to the environmental compatibility of the baking processes performed in the LINEMICRO™ ovens.

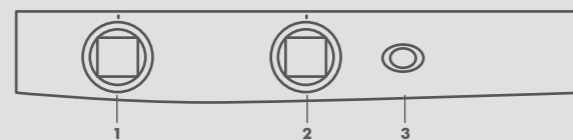
The unique design of the oven, the double glass door and the optimum insulation of the baking chamber ensure a minimum heat loss, an always perfect baking temperature and cool external surfaces for a safer and more efficient working environment.

# LINEMICRO™ ELECTRIC CONVECTION OVENS.

600x400, 460x330 & 342x242

	600x400	460x330	460x330	342x242
				
	<b>Domenica</b> <b>XF 043</b>	<b>Anna</b> <b>XF 023</b>	<b>Lisa</b> <b>XF 013</b>	<b>Roberta</b> <b>XF 003</b>
Capacity	4 600x400	4 460x330	3 460x330	3 342x242
Pitch	75 mm	75 mm	70 mm	70 mm
Frequency	50 / 60 Hz	50 / 60 Hz	50 / 60 Hz	50 / 60 Hz
Voltage	230 V - 1N / 400 V - 3N	230 V - 1N	230 V - 1N	230 V - 1N
Electrical power	3,2 / 5,3 kW	3 kW	2,7 kW	2,7 kW
Dimensions (WxDxH mm)	800x706x472	600x587x472	600x587x402	480x523x402
Weight	44 kg	22 kg	20 kg	16 kg
	<b>Domenica</b> <b>XF 033</b>			
Capacity	3 600x400			
Pitch	90 mm			
Frequency	50 / 60 Hz			
Voltage	230 V - 1N			
Electrical power	3,2 kW			
Dimensions (WxDxH mm)	800x706x472			
Weight	44 kg			

## CONTROL PANEL DETAILS



- 1- Baking time dial
- 2- Baking temperature dial
- 3- LED to indicate oven is switched on

## FEATURES

■ Standard □ Optional - Not available

### BAKING MODES

Convection baking 30 °C - 260 °C

### AIR DISTRIBUTION IN THE BAKING CHAMBER

AIR.Plus technology: fan with reversing gear on models 600x400 only

### CLIMA MANAGEMENT IN THE BAKING CHAMBER

DRY.Plus technology: high performance moisture and humidity extraction

### PANS

Flat aluminum pans (only for 460x330 and 342x242 models)

### AUXILIARY FUNCTIONS

Protek.SAFE™ technology: maximum thermal efficiency and working safety (cool door glass and external surfaces)

Visualisation of the residual baking time

Continuous functioning «INF»

Visualisation of the set and real temperature values in the oven chamber

Temperature unit that can be set in °C or °F

### DOOR OPENING

Manual door opening from top to bottom

### TECHNICAL DETAILS

Rounded baking chamber made of high resistant ferritic steel for hygiene and ease of cleaning

Baking chamber lights

Light weight - heavy duty structure using innovative materials

Proximity door contact switch (only for 600x400 models)

Auto-diagnosis system for problems or brake down

Safety temperature switch



INVENTIVE SIMPLIFICATION



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